

SUNDAY LUNCH MENU

Sunday 05 May 2024

To Start

Chilled Melon with Fruits of the Forest & Strawberry Confit.	£6.95	Deep fried Whitebait with Tartare Sauce	£7.75
Prawn Salad with Marie Rose Sauce & Brown Bread & Butter.	£9.00	Home-made Soup of the Day with a Cottage Roll.	£8.00
Home-made Chicken Liver Pate with a Home-made Red Onion Chutney & Toast.	£7.95	Deep fried Oriental Style King Prawns in Filo Pastry with Hoisin Sauce.	£7.95
Greek Salad with Feta Cheese & Olives	£7.90	Southern Fried Chicken Strips with a BBQ Sauce Dip.	£8.00

Mains

Roast Topside of Beef with Yorkshire Pudding & Horseradish Sauce	£17.75
Roast Leg of Lamb with Mint Sauce.	£18.05
Roast Loin of Pork with Bramley Apple Sauce.	£17.25
Braised Breast of Chicken served with Home-made Sage & Onion Stuffing.	£16.50
Grilled Fillet of Cod Mornay with a Cheddar Cheese Gratin.	£19.55
Grilled Fillet of Sea Bass with Lemon Butter	£18.75

The above dishes are served with a selection of Vegetables & Potatoes of the day

Vegetarian

Home-made Cashew Nut & Lemon Bake - VEGETARIAN	£16.65
Home-made Spicy Moroccan Chick Pea & Vegetable Stew - VEGAN	£16.65
Home-made Vegetable Lasagne - VEGETARIAN	£16.65

*The above dishes are served with Peas & Chunky Chips OR New Potatoes
Alternatively Vegetables & Potatoes of the Day - £1.15 Extra*

All prices include VAT - Gratuities are left to the discretion of our patrons.

SUNDAY LUNCH MENU

Sunday 05 May 2024

Other Main Dishes

Grilled Honey Roast Gammon Ham with fried Mushrooms & grilled Tomato.	£17.30
Deep fried Fillet of Cod in Crispy Batter with Tartare Sauce.	£18.75
Deep fried Whole Tail Scampi served with Tartare Sauce.	£17.75

*The above dishes are served with Peas & Chunky Chips OR New Potatoes
Alternatively Vegetables & Potatoes of the Day - £1.15 Extra*

Sides

White or Granary Cottage Roll.	£1.95	Small Seasonal Salad	£4.15
--------------------------------	-------	----------------------	-------

Puddings

Homemade Treacle Sponge Pudding with Custard	£7.05	Homemade Creamed Rice Pudding with Strawberry Confit	£7.25
Home-made Bramley Apple Crumble with Custard.	£7.50	Home-made Crème Brulee with Amaretti Macaroons.	£7.75
Banana & Toffee Sundae	£7.85	Affogato al Café with Amaretto	£7.50
Salted Caramel Cheesecake with a Salted Caramel Sauce.	£7.70	Hot Toasted Belgium Waffle with Maple Syrup with fresh Cream.	£7.50
Warmed Chocolate Fudge Cake with Chocolate Sauce & fresh Cream.	£7.75	Chocolate Ice Cream with Baileys Irish Cream.	£7.75
Fruits of the Forest Melba	£7.85	Marshfied Ice Cream/Sorbet. (Two Scoops).	£7.50

ICE CREAM: Vanilla Clotted Cream, Succulent Strawberry, Very Cherry, Salted Caramel, Chocolate, Blackcurrant & Clotted Cream. SORBET: Blackcurrant, Mango, Raspberry.

Extra Scoop of Ice Cream with Dessert- £1.00.

If you have an **ALLERGY OR INTOLERANCE**, please inform a member of staff before you order. Even if you checked with our staff on your last visit, we occasionally change our recipes and this is the only way to make sure you are receiving the most up-to-date guidance. We handle all allergens in our kitchen and cannot guarantee that our dishes are allergen-free. If you do have a serious allergy, please make that known to us before dining, so we can provide you with information to help you make a safe and informed choice.

All prices include VAT - Gratuities are left to the discretion of our patrons.